



**MARYLAND DEPARTMENT OF NATURAL RESOURCES
FISHERIES SERVICE**

**APPLICATION FOR SHELLFISH AQUACULTURE HARVESTER
PERMIT AND REGISTRATION CARDS**

ALL LEASEHOLDERS MUST POSSESS A SHELLFISH AQUACULTURE HARVESTER PERMIT (SAHP) PRIOR TO ENGAGING IN ANY AQUACULTURE ACTIVITIES ON THEIR LEASE. IN ADDITION, ANY INDIVIDUAL OTHER THAN THE PERMIT HOLDER MUST BE REGISTERED WITH THE DEPARTMENT AND HAVE A SHELLFISH AQUACULTURE HARVESTER REGISTRATION CARD (SAHRC), BEARING THEIR NAME AND THE LEASE NUMBER, ON THEIR PERSON AT ALL TIMES WHILE ENGAGED IN AQUACULTURE ACTIVITIES ON THE LEASED AREA.

INSTRUCTIONS: COMPLETE ALL INFORMATION BY PRINTING OR TYPING. ONE APPLICATION IS REQUIRED FOR EACH LEASE HELD. RETURN COMPLETED APPLICATION TO DNR FISHERIES SERVICE, ATTN: AQUACULTURE PERMIT COORDINATOR, 580 TAYLOR AVENUE B-2, ANNAPOLIS MD 21401. ALL CARDS WILL BE MAILED BACK TO THE PRIMARY LEASEHOLDER FOR DISTRIBUTION. THEY WILL BE VALID FOR THE CURRENT CALENDAR YEAR UNLESS REVOKED OR SURRENDERED PRIOR TO DECEMBER 31ST.

PART I: PERMITEE(S)

If more than one co-leaseholder is named on the lease agreement, please attach required information for each person on a separate page. When the primary leaseholder is a business entity, at least one person with legally enforceable authority to bind the company or corporation must be named as a Permittee. Individuals also so named in the business operating agreement or by-laws may be listed as Permittees, if such documentation is on file with the Department.

PRIMARY LEASEHOLDER NAME	PRIMARY LEASEHOLDER STREET ADDRESS
PRIMARY LEASEHOLDER HOME PHONE NUMBER	PRIMARY LEASEHOLDER ALTERNATE PHONE NUMBER
PRIMARY LEASEHOLDER DATE OF BIRTH	PRIMARY LEASEHOLDER TIDAL FISH LICENSE # (IF APPLICABLE)
CO-LEASEHOLDER NAME	CO-LEASEHOLDER STREET ADDRESS
CO-LEASEHOLDER HOME PHONE NUMBER	CO-LEASEHOLDER ALTERNATE PHONE NUMBER
CO-LEASEHOLDER DATE OF BIRTH	CO-LEASEHOLDER TIDAL FISH LICENSE # (IF APPLICABLE)

PART II: LEASE

LEASE NUMBER AND/OR TIDAL WETLANDS LICENSE NUMBER:

PART III: INSURANCE

IF EMPLOYING ONE OR MORE PERSONS, A CERTIFICATE OF COMPLIANCE WITH STATE WORKMEN'S COMPENSATION LAWS PURSUANT TO §1-401 OF THE NATURAL RESOURCES ARTICLE, ANNOTATED CODE OF MARYLAND IS REQUIRED. AN EMPLOYER-APPLICANT MAY PROVIDE, AS EVIDENCE OF INSURANCE, A WORKMEN'S COMPENSATION INSURANCE POLICY NUMBER OR BINDER NUMBER, IN LIEU OF SUBMITTING A CERTIFICATE OF COMPLIANCE.

CERTIFICATE OF COMPLIANCE ATTACHED:

WORKMEN'S COMPENSATION INSURANCE POLICY/BINDER #:

_____ YES _____ NO _____ N/A

****PLEASE TURN OVER TO COMPLETE AND SIGN SIDE TWO OF THIS FORM****

FOR OFFICE USE ONLY

Date Received _____

Date of Site Visit (If applicable) _____

Date Permitted _____

Initials _____

REV. 12/22/2015

PART IV: REGISTRANTS

ANY INDIVIDUALS OTHER THAN A PERMITTEE WHO WILL WORK ON THE LEASE MUST BE LISTED BELOW. ANY INDIVIDUALS ENGAGING IN AQUACULTURE ACTIVITIES ON YOUR LEASE THAT ARE NOT LISTED BELOW MAY BE SUBJECT TO CRIMINAL AND/OR CIVIL PENALTIES. CHANGES TO YOUR REGISTRANT LIST CAN BE MADE IN WRITING ON A SAHP MODIFICATION FORM AVAILABLE FROM THE DEPARTMENT. ATTACH ADDITIONAL PAGES IF NEEDED.

REGISTRANT 1: Name _____

Street Address City, State, Zip Code Telephone Number

TFL License number (if applicable) Date of Birth Email Address

REGISTRANT 2: Name _____

Street Address City, State, Zip Code Telephone Number

TFL License number (if applicable) Date of Birth Email Address

REGISTRANT 3: Name _____

Street Address City, State, Zip Code Telephone Number

TFL License number (if applicable) Date of Birth Email Address

REGISTRANT 4: Name _____

Street Address City, State, Zip Code Telephone Number

TFL License number (if applicable) Date of Birth Email Address

PART V: ACKNOWLEDGEMENTS

I UNDERSTAND THAT I MUST:

OBTAIN ALL NECESSARY PERMITS AND COMPLY WITH ALL APPLICABLE HEALTH AND ENVIRONMENTAL LAWS AND REGULATIONS.

SUBMIT MONTHLY REPORTS OF HARVEST ACTIVITIES UNDER THE PERMIT ON FORMS PROVIDED BY THE DEPARTMENT ACCORDING TO THE DEADLINES SPECIFIED THEREIN. ALL RECORDS SHALL BE MAINTAINED FOR THREE (3) YEARS, AND BE MADE AVAILABLE TO THE DEPARTMENT FOR INSPECTION UPON REQUEST.

ALLOW THE DESIGNATED REPRESENTATIVE, ANY EMPLOYEE OF THE DEPARTMENT OF NATURAL RESOURCES INDICATED BY THE DESIGNATED REPRESENTATIVE, OR ANY OFFICER OF THE NATURAL RESOURCES POLICE, TO INSPECT THE FACILITY OR LEASE(S) UTILIZED FOR AQUACULTURE AND ANY OF THE PERMITTEE'S EQUIPMENT, RECORDS OR PRODUCT RELATING TO THESE ACTIVITIES DURING NORMAL BUSINESS HOURS.

HANDLE SHELLFISH IN ACCORDANCE WITH THE NATIONAL SHELLFISH SANITATION PROGRAM MODEL ORDINANCE AS REQUIRED UNDER COMAR 10.15.07.01A, AND MARYLAND'S *VIBRIO PARAHAEMOLYTICUS* CONTROL PLAN.

I HEREBY APPLY FOR THE ABOVE PERMIT AND REGISTRATION CARDS AND CERTIFY UNDER PENALTY OF PERJURY THAT THE INFORMATION HEREIN IS TRUE AND CORRECT TO THE BEST OF MY KNOWLEDGE, INFORMATION, AND BELIEF.

SIGNATURE OF LEASEHOLDER _____ DATE _____

SIGNATURE OF CO-LEASEHOLDER _____ DATE _____

ALL CO-LEASEHOLDERS MUST SIGN THIS FORM BEFORE IT WILL BE PROCESSED

QUESTIONS? CONTACT THE AQUACULTURE DIVISION AT MAUDEE.MORRIS@MARYLAND.GOV OR 410-260-2401



HARVESTER EDUCATION TRAINING GUIDE

The National Shellfish Sanitation Program guidelines now require education training programs for all shellfish harvesters and certified dealers. This training program is being implemented in Maryland and is now required for all 2016 Shellfish Aquaculture Harvester Permits and Registration Cards. Training is currently required to be conducted once every five years. Completion of training is a pre-requisite for issuance and/or renewal of Shellfish Aquaculture Harvester Permit and Registration Cards. The intent is to increase the awareness of safe harvesting practices, temperature control and food handling practices for shellfish to minimize growth of *Vibrio* bacteria. **The Department will be offering an in person training session later in 2016 but for now each individual who would like to receive a Shellfish Aquaculture Harvester Permit or Registration Card in 2016 must read and review the attached information and sign a form acknowledging that the information has been reviewed.**

Introduction:

- Shellfish require strict regulation because they are capable of growing in restricted and/or prohibited waters, they filter water and can concentrate pollutants and harmful organisms and they are often consumed raw.
- *Vibrio* are naturally occurring bacteria that can multiply in numbers quickly during warm weather. Shellfish can concentrate vibrios as they feed and if the shellfish are eaten raw these bacteria can make your customers very sick.
- The risk of *Vibrio* illness can be greatly reduced through appropriate harvesting, handling, and transportation of oysters intended for raw consumption.
- This document outlines practices used to minimize the growth of *Vibrio* bacteria and follows the shellfish product through harvesting, handling, transportation, and market.

Harvesting:

- Location is one of the most important things a harvester controls. The Maryland Department of Environment (MDE) lists **Approved, Restricted** and **Conditionally Approved** and **Prohibited Areas**.
- Most leases are located in approved waters and harvest from those in restricted water should follow the strict guidelines and protocols for shellfish relay.
- Harvesters can view water classifications here:
http://www.mde.state.md.us/programs/Marylander/CitizensInfoCenterHome/Pages/citizensinfocenter/fishandshellfish/harvesting_notices/index.aspx

Tagging:

- Harvested shellfish must be tagged with required information. The 4 W's on the Farm-Raised shellfish tags provide us with WHO harvested the product, WHEN it was harvested, WHERE it was harvested and WHAT type of shellfish was harvested.
- Information on the tag is used to track shellfish from harvest area to the final consumer in the case of illness.
- A copy of the Farm Raised Tag Fact Sheet can be found online here:
http://dnr2.maryland.gov/fisheries/Documents/Farm_Raised_FactSheet.pdf

Summer Harvest:

- Maryland's *Vibrio parahaemolyticus* (*V.p.*) Control Plan requires leaseholders engaged in the summertime harvest of shellfish to implement certain control measures in accordance with the Code of Maryland Regulations (COMAR) 10.15.07.06 and 08.02.23.04(F)6.

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AQUACULTURE DIVISION

- These regulations require harvesters to protect oysters from direct sun by providing shade, maintain air flow to the area where the oysters are stored, designate a single landing location in Maryland, document the harvest start time on the tag or harvest trip record and deliver harvested oysters by the summertime curfews. See below for curfew times.

Handling:

- All harvest vessels must be registered, properly constructed, have decks that prevent shellfish from contacting bilge water and other contaminants like fuel or hydraulic oil, have shading to protect product from the sun and have USCG approved safety equipment. No animals are permitted to be on board the harvest vessel at any time while conducting aquaculture activities.
- Discharge of human waste is not allowed since it can lead to the contamination of the shellfish in the harvest area. Each vessel must be equipped with a human waste container. A bucket with a tight fitting lid and labeled “Human Waste” is an example of an approved waste container.
- Harvest Times: Oysters must be harvested, landed, offloaded, in the possession of a certified dealer and under refrigeration by the curfew times listed below in order to limit *Vibrio* bacteria growth in the summertime.

June	11:30
July 1 – Aug 31	10:30
September	12:30

Transportation:

- Harvested shellfish should be shaded on the **harvest vessel** and **throughout transportation and handling** whenever possible and delivered to a certified shellfish dealer and placed under mechanical refrigeration to protect the product.
- Bacteria, such as *Vibrio*, are in shellfish harvested from open waters. When oysters are left too long in warm temperatures, these bacteria increase and could cause harm to consumers.
- Minimizing exposure of shellfish to heat and weather and selecting a DHMH certified dealer with a record of proper shellfish handling, transportation, and storage can protect you and your product to ensure safe shellfish.

Selling:

- A shellfish dealer has to be licensed by both the Maryland Department of Natural Resources (DNR) and the Department of Health and Mental Hygiene (DHMH) in order to buy and/or sell shellfish for human consumption.
- A shellfish aquaculture harvester who does not have BOTH of these licenses can ONLY sell to a seafood dealer with a DNR Seafood Dealer’s License and a DHMH Shellfish Certification.
- A copy of the Buying and Selling Fact Sheet can be found here:
http://dnr2.maryland.gov/fisheries/Documents/Legal_Sale%20of_Aquaculture_Oysters.pdf
- To apply for a DHMH Shellfish Certification or to get more information, please contact the Center for Food Processing at: 410-767-8404.

Enforcement:

- The Natural Resources Police enforce all of the laws and regulations of the State as they pertain to the harvest of shellfish.
- For general information please contact (410) 260-8880.
- For emergencies please contact (410) 260-8888.